# FOODBAR

## STARTERS:

**Half Shell Oysters:** Mon Louis (AL: milk, honey) 13/26

**Southern Organics Greens:** fennel, grapefruit, goat cheese croquette ($7)

**"Octobelly":** spicy charred octopus, caramelized pork belly, citrus yogurt, radish pickle ($11)

**Vine Ripe Tomato Salad:** Snow's Bend heirlooms, Better Boys, fried greens, white shrimp mayo ($11)

**Just Peachy:** grilled Chilton Co. peaches, Alabama wildflower honey, house farm cheese ($8)

**Bowl of Steamed Mussels:** white wine & basil broth, grill bread ($12)

**Braised Beef Tongue:** pickled onion, mustard aioli, veal broth reduction ($11)

**Fennel Crusted Yellowfin Tuna:** sesame seaweed, tobiko, ginger soy vinaigrette ($13)

**Santorini:** cucumber, olives, tomato, oregano, feta, e.v.o.o. ($9)

**Cornmeal Dusted Gulf Oysters:** house slaw, spicy remoulade ($15)

**House Cheese Selection:** wild flower honey, wheat cracker ($5/each)
***Shakerag Blue*** *(raw cow),* ***Chèvre*** *(pasteurized goat),* ***Manchego*** *(raw sheep)*

## ENTRÉES:

**Grilled Gulf Black Grouper:** herb roasted potatoes, haricot vert, lemon caper meuniere ($32)

**Hanger Steak:** Snow's Bend spring onion, chioggias & baby carrots, treviso, sunny side quail egg ($25)

**White Shrimp & Pappardelle:** housemade pasta, foraged chanterelles, roasted garlic, sweet corn, basil ($28)

**Roasted Joyce Farms Chicken:** Finley Ave. succotash: bacon, okra, peas & beans, sweet corn, tomato aioli ($21)

**Lacquered Pork Roast:** house kimchi, sticky rice, ginger scallion sauce, red oak leaf ($20)

**Roasted Leg of Colorado Lamb:** charred eggplant, cucumber raita, saffron basmati ($27)

**Crispy Veal Sweetbreads:** potato gnocchi, tarragon squash, veal broth reduction ($29)

## DESSERTS:

**Ice Cream Trio:** banana, chocolate, caramel, sugar cookies ($8)

**Individual Lemon Meringue Pie:** citrus shortbread crumb, toasted meringue, lemon drops ($10)

**Chocolate Phyllo Parcel:** vanilla ice cream, chocolate cake ($9)

**Warm Lavender Pound Cake:** crème chantilly, macerated berries ($8)

**Black & Blueberry Bread Pudding:** cinnamon crumble, vanilla anglaise ($9)

**Tiramisu:** chocolate honey sauce & cocoa crumble ($9)

Graham's 10yr Tawny Port $15, 2015 Château Villefranche Sauternes, France $9, Underberg (after dinner digestif) $5

(205) 876-8100 3156 HEIGHTS VILLAGE. 35243. FoodBarBham.com

Chef: George McMillan III, Sous: Jay Busby, Pastry: Wim Miree

$2 split charge for starters. $4 split charge for entrées

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. *
(undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk can be cooked upon request)

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## SIPS:

*Bellini: Chilton Co. peach puree + prosecco ($10)*

*Summer Burn: reposado tequila + charred grapefruit + lemon + aperol + bitters ($9)*

*Frankie Figs: fig infused Makers Mark + lemon + amaretto + topped w/ sparkling ($12)*

*Sloe Down with Sara (Sloe Gin Gimlet): plymouth sloe gin + lime ($10)*

*In Bloom: hendricks gin + yellow chartreuse + muddled cucumber + lemon + club soda ($11)*

*Kentucky Ryeder: bulleit rye + lemon + st. germaine + vanilla ($10)*

*Down the Rabbit Hole: redmont vodka + bittermilk no. 5 + benedictine + cointreau + lime ($9)*

*Blood & Sand: orange infused Cutty Sark scotch + carpano antica vermouth + herring cherry liquor + oj ($10)*

*Grapefruit Gimlet: beefeater OR titos + grapefruit + lime ($10)*

## DRAFT BEERS:

Moody Tongue Aperitif Pilsner (5.0%) $7
Good People Pale Ale (5.8%) $7
Goat Island Sipsey River Red Ale (5.5%) $7
Second Self Triforce IPA (6.1%) $7
Yellowhammer T-Minus Tangerine Kolsch (5.6%) $7
Mill Creek Coffee Oatmeal Stout (5.5%) $7
*Beer Flight 3oz. each $8*

## BOTTLED BEERS:

Blue Moon Wheat (5.4%) $5
Anderson Valley Boont Amber (5.8%) $7
Six Point Crisp Pilsner (5.4%) $7
Good People Brown (5.4%) $7
Oskar Blues Pinner IPA (4.9%) $6
New Belgium Fat Tire (5.2%) $6
Victory Prima Pils (5.5%) $6
*Ask about our Domestic Beers*

## SPARKLING WINE:

Pizzolato Fields Prosecco, Italy *($9 BTG/$35 Bottle)*
H. Clavelin Cremant du Jura, France *($10 BTG/$40 Bottle)*
Philippe Gonet Brut Champagne, Champagne *($75 Bottle)*
Gran Castillo Brut Rosé, Spain *($9 BTG/$35 Bottle)*
2015 Schramsberg Brut Rosé, California *($75 Bottle)*

## WHITE WINE:

2017 Can Feixes, Spain *($9 BTG/$35 Bottle)*
2017 Parva Res Pinot Grigio, Sicily *($7 BTG/$30 Bottle)*
2017 Ponga Sauvignon Blanc, New Zealand *($9 BTG/$35 Bottle)*
2016 Delaporte Sancerre, Loire Valley *($13 BTG/$48 Bottle)*
2016 Rene Lequin Colin Bourgogne Blanc, France *($11 BTG/$45 Bottle)*
2016 Barrique Chardonnay, Sonoma County *($9 BTG/$35 Bottle)*
2015 Davis Bynum Chardonnay, Russian River Valley *($11 BTG/$45 Bottle)*
2016 Frank Family Chardonnay, Carneros *($75 Bottle)*
2016 Leitz "Dragonstone" Riesling, Germany *($9 BTG/$35 Bottle)*
2017 Lieu Dit Melon, Santa Maria Valley *($11 BTG/ $45 Bottle)*
2017 Summer Water Rosé, Central Coast *($9 BTG/ $35 Bottle)*

## RED WINE:

2015 Landmark Overlook Pinot Noir, California *($10 BTG/$40 Bottle)*
2012 Witness Tree "Select" Pinot Noir, Willamette Valley *($80 Bottle)*
2014 DuMol Pinot Noir, Sonoma County *($125 Bottle)*
2016 St. Cosme Côtes du Rhône, France *($10 BTG/$40 Bottle)*
2015 Steele Cabernet Franc, Lake County *($10 BTG/$40 Bottle)*
2015 Chateau La Grange Clinet Bordeaux, France *($11 BTG/$45 Bottle)*
2014 Leviathan, California *($15 BTG/$60 Bottle)*
2014 Tapiz Malbec, Argentina *($10 BTG/$40 Bottle)*
2014 Killer Drop, California *($11 BTG/$45 Bottle)*
2016 Penley Cabernet Sauvignon, Australia *($11 BTG/$45 Bottle)*
2014 Paul Hobbs Crossbarn Cabernet Sauvignon, Napa Valley *($100 Bottle)*

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